

Lamb Souvlaki

Description: Drizzled with tzatziki, these speedy wraps are topped with pan-fried leftover lamb and fresh salad.

Ingredients:

1 Tbsp Olive Oil
1 Red Onion, *finely sliced*
1 Clove Garlic, *finely chopped*
300 g Left-Over Cooked Roast Lamb, *shredded*
2 tsp Dried Mixed Herbs
4 Tortilla Wraps
335 g Salad Leaves
230 g Pot Tzatziki



Metrics:

Yield: 4

Prep Time: 5 Minutes

Cooking Time: 7 Minutes

Directions:

1. Heat the oil in a large frying pan, and sauté the onion and garlic for 5 minutes until soft. Add the lamb and $\frac{1}{2}$ of the dried herbs, and stir-fry for 2 minutes, until warmed through.
2. Meanwhile, lay the tortillas out onto plates. Divide the salad between the wraps, chopping the tomatoes and cucumber into smaller pieces as you go, and top with the lamb mixture. Sprinkle the remaining dried herbs over the tzatziki and serve on the side.

Notes: Nutrition per serving: 428 cal, 18.4g fat, of which 7.2g saturated fat, 6.6g added sugar, 0.48g salt